EQUIPMENT AVANTCO

User Manual

1800 Watt Induction Range

Models: ICBTM20

11/2012

Please read and keep these instructions. Indoor use only.

Specifications

Model No..... ICBTM20
Power Rate..... 500W-1800W
Voltage..... 120V ~ / 60Hz
Temperature ..... 140°F - 460°F
Timer..... 0 - 170 minutes
Measurements..... 11.5”W x 13.75”D x 2.5”H

Advantages of an induction cooking plate

- Energy transfer only while cookware is put on the cooking plate = maximum energy saving (up to ca. 50 %)
- Heat is generated in the bottom of the cookware and immediately directed into the food. The power preset is absorbed immediately into the cookware. This guarantees extremely high cooking speed.
- High effectiveness during parboiling and minimum power consumption during cooking reduces total energy consumption up to 30%.
- Precise controlling (by adjustable functions) guarantees quickly and tightly focused heat input.
- As the induction cooking plate is only heated up by the heated cookware, the risk of scorching or burning in of food residues is reduced. The induction cooking plate does not stay hot as long as standard cooking plates (easy cleaning).
- When the cookware is removed, the device switches automatically into the Standby Mode.
- The device detects whether suitable cookware is placed on the cooking plate. If not, no energy is transmitted.
- When operating the induction cooking plate with empty cookware, a temperature sensor turns off the heating function in case of overheating.

Please read the following instructions before using the induction cooker.

- Do not plug cooker in with wet hands to avoid electrical shock.
- Do not plug into a socket where several other appliances are plugged in.
- Do not use if the power cord is damaged or the plug does not fit the socket properly.
- Do not open the cooker to replace spare parts yourself.
- Do not use the cooker near open flames or moisture.
- Do not use where children can reach cooker.
- Do not place on unstable surfaces.
- Do not heat an empty pot or overheat to avoid dry boiling.
- Do not place metallic objects such as utensils, pot lids or aluminum foil on cooker top.
- Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- Do not use unit on a tablecloth or any other low-heat resistant article.
- If the cooker surface becomes cracked or damaged, switch unit off and have cooker repaired before using.
- Do not block air intake or exhaust vent.
- Do not touch the cooker top after removing cookware, as the top will remain hot before cooling.
- Do not place cooker near objects which are affected by magnetic currents.

Operation

- Place suitable cookware on cooker and connect the power cord. After cooker is connected, the Power Light will appear indicating that the unit is connected properly.
- Press the ON/OFF switch and the Heating Light will appear, indicating that the induction cooker is heating at the default power of 1000W or 200^{O}F.
- Select button is used to toggle between temperature and power level when making adjustments.
- Adjust the power level from up or down by using ∧ or ∨.
- If no cookware is placed on cooking surface within 1 minute, the cooker will automatically shut off for safety purposes.
- Adjust the temperature from 140^{O}F to 460^{O}F by using ∧ or ∨.
- Adjust the time from 0 minutes to 170 minutes by using < or > buttons. The time is adjustable in 5 minute increments. Once the desired time is chosen, hit Select and the timer will begin counting down.
- Pressing the ON/OFF button during operation will cause the cooker to shut off immediately. After use, the fan will cool down the induction cooker for one minute and then automatically shut off.
- After pressing ON/OFF, cooker will shut off automatically after 2 hours of continuous use for safety purposes. To continue cooking, simply restart cooker. If cooker has not been unplugged, it will resume operation at the previous settings.

Cleaning

- Unlplug unit and wait until the cooker is cooled down completely.
- Clean cooker after each use.
- Do not use benzine, thinner, scrubbing brushes or polishing powder to clean your cooker.
- Wipe cooker clean using dish washing agent and a damp cloth.
- Use a vacuum cleaner to clean dirt from the air intake and exhause vents.
- Never run water over or submerge cooker.

Do not use the following cookware with your induction cooker.

- Heat -resistant glass.
- Ceramic containers.
- Aluminum or copper pans/pots.
- Rounded-bottom pans/pots with bottom measuring less than 5".

Troubleshooting

Error Message	Cause	Solution
E01	The cooker has become too hot (e.g. due to blocked ventilation slots).	Clear vents, let cooker cool down before restarting. If error message continues contact retailer.
E02	Overheating-protection was activated and the cooker has switched off.	Remove cookware from cooker and let unit cool down before restarting.
E03	Temporary voltage overlad. Cooker became too hot.	Let cooker cool down before restarting.

Limited 6 Month Warranty

All equipment, which is sold under the AVANTCO trademark and used for commercial purposes, is warranted against defects in materials and workmanship. The warranty runs for 6 months from the date of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed, or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with AVANTCO commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required of if the equipment is installed or operated in any manner contrary to the installation and operating instructions.